

aiming said color development and sealing flame so that the heat therefrom passes into the entrance of an elongated cooking chamber surrounding said moving belt, said cooking chamber having a product feed and a product discharge;

passing said foodstuff to be cooked through a plurality of cooking phase assemblies to produce cooking vapors and moving the cooking vapors concurrently along said elongated cooking chamber and said cooking vapors increasing in velocity along said cooking chamber as the foodstuff to be cooked moves from the product feed to the product discharge;

venting said cooking vapors from said cooking chamber near the product discharge; and

removing the resulting cooked product from the moving belt.--

REMARKS

It is believed that the broader version of this claim is allowable over the references of record and such action is respectfully requested.

Respectfully submitted,

Edgar W. Averill, Jr.

EDGAR W. AVERILL, JR.

Attorney for Applicant

Reg. No. 24,752

8244 Painter Avenue
Whittier, CA 90602
(310) 698-8039